

caviar

grandeur ossetra caviar warm potato custard

hackleback caviar buckwheat blini, traditional egg accoutrement

two tone kaluga caviar potato mille-feuille, buffalo milk gelato, brown butter

one

scallop 'udon' fermented scallop, brown butter crumb

cuttlefish celtuce, squash, macadamia, ink sauce

roasted veal sweetbreads celeriac, soy mushroom, black pudding wontons

oxtail raviolo burnt onion, barhi date, wild herbs

two

halibut wild crabapple, whey, brussels sprout

whole roasted quail cherry, salsify, vanilla

duck parsley root, pedro ximenez, prune, confit leg pastilla

bison tenderloin beets, bordelaise, sunchoke

three

buttermilk panna cotta fig leaf ice cream, wild honey, sierra fig

puff pastry mille feuille berries, white chocolate, ginger

chocolate mousse warm cherry cake, coconut ice cream

cheese seasonal accoutrements

liquid dessert see sommelier

chef's tasting menu

scottish langoustine wild fennel, curd, pickled watermelon

parsnip pear, blood sausage, parsnip beurre blanc

turbot grenobloise caper berries, citrus, mussel espuma

suckling pig bay scallop, jowl tortellini, chaga consommé, cauliflower

elk wellington pumpkin, barley, black garlic, pepita crumb

miyazaki beef wagyu beef cheek, carrot, bone marrow béarnaise

pickled pink strawberry garden herb granita, crème fraiche ice cream

latour restaurant

aishling a. stevens
executive chef

matt laurich
chef de cuisine

phillip ludeke
restaurant manager

trevor volpe
head sommelier